

<p style="text-align: center;">Highlights of 105 CMR 590.000 Minimum Standards for Food Establishments</p>
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Physical Construction of the Establishment:

- Floors-Surfaces in all food storage, food preparation, utensil washing rooms, and walk-in units shall be non absorbent and easily cleanable.
- Ceilings and walls-Food preparation and utensil wash room wall surfaces shall be washable up to at least the highest level reached by splash or spray. Ceiling and wall surfaces shall be maintained in a sanitary condition and in good repair.
- Food Storage Areas-All food shall be stored off the floor at minimum height of six (6) inches above the floor, or on skids, pallets or dollies providing that these areas are accessible to cleaning.
- Shelves-Shall be composed of non absorbent, easily cleanable surface.
- All storage areas shall be maintained in a clean and sanitary manner.
- Employee locker rooms shall be provided for personal belongings.
- Employee dressing rooms shall be provided if employees routinely change clothes.
- Any food items are removed from original containers (i.e. sugar, flour, salt) shall be stored in a container and properly labeled.
- Storage of toxic materials such as cleaners shall be stored separately from food storage and paper good times.

Food Preparation Areas:

- Hand washing sinks shall be required in food preparation areas.
- Soap dispensers and paper towels shall be required.
- Light Fixtures in food preparation areas shall be required to be shielded.
- All food contact surfaces (i.e. cutting boards) shall be free from gauges or defects.
- Walls and ceilings in food preparation areas shall be smooth non absorbent and easily cleanable.
- Pot and Utensil storage shall be provided.
- Pots shall be stored on metal racks inverted downward. Utensils such as knives shall be stored in knife racks composed of cleanable material. Use of cardboard for storage is prohibited.

Kitchen Area:

- Drain-boards are required on two and three compartment sinks.

- Sinks shall be composed of stainless steel.
- Shelving in walk-in refrigerator and freezer units shall be constructed of a nonabsorbent material and easily cleanable.
- Thermometers are required in all refrigeration units. Stem thermometers or infrared thermometers are also required to test temperatures of foods that are held in steam tables.
- Cloths used to wipe off food spills shall be rinsed between uses in a sanitizing solution to prevent the spread of contamination.

Employee Health:

No employee shall be allowed to work in any capacity at a food establishment while infected with:

- A disease that is communicable in nature and could be transmitted.
- A carrier of organism that could cause a disease or affected with a boil, wound or acute respiratory infection.

Employee Cleanliness and Practices

- Employees that participate in food preparation shall thoroughly wash their hands with soap or detergent and warm water before starting work, after smoking, eating use of bathroom, and as needed during work to prevent the contamination of food.
- All employees are required to wear clean outer clothing.
- Hair restraints shall be required while working in food preparation areas to prevent contamination of food.
- Designated smoking and eating areas shall be located outside of the buildings away from entrances where smoke can come back into the buildings. Refer to the Marion Sanitary Code, Section 11-Tobacco, for specifics on regulations pertaining to smoking in public places.

Public and Employee Restrooms

- Hand cleansing soap from a dispensing unit and paper towels shall be provided at all hand-wash sinks.
- Doors shall not open directly into areas where food is handled, stored, or prepared unless toilet rooms are equipped with automatic exhaust fans.
- Doors shall be tight fitting and self closing.
- Employee hand-wash signs shall be provided in all employee restrooms.
- Ventilation shall be provided in all restrooms.

Serv Safe Certification

All food service establishments shall have at least one employee with *Serv Safe* Certificate. Class schedules can be found at the Board of Health offices.